# Chapter 3

### Reference

#### Foreign-Origin Swine Meat and Meat Products

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#### **Introduction and Subsidiary Locator**

The foreign-origin meat and meat products swine section covers cooked, cured and dried, and fresh (chilled or frozen) swine meat and meat products, including bouillon cubes, lard, meat extract, dehydrated and dry soup mix, cooked skins or rinds, and perishable pork pâté, and meat by-products<sup>1</sup> (swine feet, brain, cheeks, heart, hog stomach, kidney, lips, liver, lungs, spleen, tail, thymus (sweetbread), tongue, and tripe).

Regulations provide the authority to regulate specific products such as fresh (chilled or frozen) meat, cured and dried meat, and cooked meat from disease-affected foreign countries. Policy has been established to control other imported products that may pose a risk to U.S. agriculture.

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<sup>1</sup> These meat by-products were formerly called edible offal.

When a VS permit does **not** authorize entry, *see* Table 3-13-1 on page 3-13-4 to determine the final regulatory action.

#### **NOTICE**

Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

#### Special Requirements (SR) Designation

A country or region known to be **free** from CSF, FMD, or SVD is considered to have special requirements (SR) when one or more of the following conditions apply:

- ◆ Region supplements its national meat supply by importing meat from countries affected with CSF, FMD, or SVD
- Region imports live ruminants or swine from affected countries under conditions less restrictive than would be accepted for importation into the United States
- Region borders an affected country

There exists a possibility that pork or pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may be commingled with pork or pork products from disease-affected regions resulting in a risk of disease introduction into the United States. Therefore, pork or pork products from CSF/SR, FMD/SR, or SVD/SR countries or regions may **not** be imported into the United States **unless** certain requirements are met.

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

For details of the requirements for the importation of pork or pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR, *see* the footnotes in the applicable pork and pork products tables addressing CSF/SR, FMD/SR, or SVD/SR.

#### **NOTICE**

In the foreign-origin swine meat and meat products section, products for each disease status of the country or region of export **must** be regulated to determine all the requirements that **must** be met before releasing the products. E.g., if a country or region of export has two disease conditions (i.e., FMD and SVD/SR), check the tables for each disease designation. Contact the local PPQ–AQI–VMO with questions.

#### **NOTICE**

Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings, dehydrated powders or granules, and other edible products with an original manufacturer's label indicating the product contains animal-origin ingredients and with additional nonoriginal labeling or other types of manufacturer's declarations indicating the product actually contains **only** artificial ingredients, can **only** be released if accompanied by a government of origin certificate stating the ingredients or flavors are of **nonanimal** origin (artificial). If this government of origin certificate is **not** presented, REGULATE using the table below.

Table 3-13-1 Swine Meat, Swine Meat Products, and Swine Meat By-Products

If the importation is:	And is in:	Then:
♦ Bouillon cubes¹		SEE Table 3-13-2
◆ Meat extract of swine origin¹		
<ul> <li>Dehydrated powders or granules<sup>1</sup></li> </ul>		
<ul> <li>Dehydrated soup mix containing swine meat extract<sup>1</sup></li> </ul>		
Dehydrated soup mix containing swine meat		SEE Table 3-13-3
Lard (rendered fat) or pork fat	-	SEE Table 3-13-4
Pork-filled pasta products from Italy		SEE Table 3-13-5
Pork pâté	-	SEE Table 3-13-6
Pork skins or rinds (chicharrones)		SEE Table 3-13-7
Cooked, shelf-stable swine meat/meat by-products <sup>2</sup>	Hermetically sealed cans <sup>3</sup>	REFER to FSIS
	Retorted, flexible pouches	SEE Table 3-13-8
Cooked swine meat		SEE Table 3-13-9
Cured and dried pork products		SEE Table 3-13-19
Fresh (chilled or frozen) swine meat/meat by-prod- ucts <sup>2</sup>	-	SEE Table 3-13-30
Cooked, prepared food (i.e., carnitas, empanadas, sandwiches, tacos, or tamales) containing pork from Mexico and entering <b>only</b> at land border ports	-	SEE Table A-1-6
Irish pork purchased at Dublin or Shannon Airports	-	SEE Table A-1-4

- Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings, dehydrated powders or granules, and other edible products with an original manufacturer's label indicating the product contains animal-origin ingredients, and with additional non-original labeling or other types of manufacturer's declarations indicating the product actually contains **only** artificial ingredients, can **only** be released if accompanied by a government of origin certificate stating the ingredients or flavors are of **nonanimal** origin (artificial).
- 2 Includes, but not limited to, swine feet, brain, cheeks, heart, hog stomach, kidney, lips, liver, lung, spleen, tails, thymus (sweetbread), tongue, and tripe.
- 3 Determine shelf stability in cargo the same as in baggage; see Table 2-3-3 on page 2-3-7.

# Bouillon Cubes, Meat Extract of Swine Origin, Dehydrated Powders or Granules of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract

#### NOTICE

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

#### **NOTICE**

Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings, dehydrated powders or granules, and other edible products with an original manufacturer's label indicating the product contains animal-origin ingredients and with additional nonoriginal labeling or other types of manufacturer's declarations indicating the product actually contains **only** artificial ingredients, can **only** be released if accompanied by a government of origin certificate stating the ingredients or flavors are of **nonanimal** origin (artificial). If this government of origin certificate is **not** presented, REGULATE using the table below.

Table 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, Dehydrated Powders or Granules of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract<sup>1</sup> (page 1 of 3)

If the country or region of export is:	And is from:	And is from:	And the importation:	And:	Then:
Free from ASF, CSF, FMD, and					RELEASE
SVD					
Affected with ASF, FMD, <b>or</b>			Is accompanied by a VS permit	-	
SVD			Lacks a VS per- mit		REFUSE ENTRY

#### Reference Foreign-Origin Swine Meat and Meat Products

Bouillon Cubes, Meat Extract of Swine Origin, Dehydrated Powders or Granules of Swine Origin, and Dehydrated Soup

Table 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, Dehydrated Powders or Granules of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract<sup>1</sup> (page 2 of 3)

If the country or region of export is:	And is from:	And is from:	And the importation:	And:	Then:
Affected with CSF	Part of the APHIS-defined		Is accompanied by a VS permit	-	RELEASE
	European CSF region <sup>2</sup>		Lacks a VS per- mit	Is appropriately certified <sup>3</sup>	
				Lacks certifica-	REFUSE ENTRY
	Mexico	The State of:  ◆ Baja Califor-	Is accompanied by a VS permit		RELEASE
		nia  Baja Califor-	Lacks a VS per- mit	Is appropriately certified <sup>4</sup>	
		nia Sur  ◆ Campeche  ◆ Chihuahua  ◆ Nayarit  ◆ Quintana Roo  ◆ Sinaloa  ◆ Sonora  ◆ Yucatan		Lacks certification	REFUSE ENTRY
		A State other than listed above	Is accompanied by a VS permit	-	RELEASE
			Lacks a VS per- mit	-	REFUSE ENTRY
	Other than part of the APHIS-		Is accompanied by a VS permit	-	RELEASE
	defined Euro- pean CSF region or Mexico	-	Lacks a VS per- mit	-	REFUSE ENTRY
CSF/SR			Is accompanied by a VS permit	-	RELEASE
		-	Lacks a VS per- mit	Is appropriately certified <sup>4</sup>	
				Lacks certifica-	REFUSE ENTRY
FMD/SR			Is accompanied by a VS permit	-	RELEASE
		-	Lacks a VS per- mit	Is appropriately certified <sup>5</sup>	
				Lacks certifica- tion	REFUSE ENTRY

Table 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, Dehydrated Powders or Granules of Swine
Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract <sup>1</sup> (page 3 of 3)

If the country or region of export is:	And is from:	And is from:	And the importation:	And:	Then:
SVD/SR			Is accompanied by a VS permit		RELEASE
		-	Lacks a VS per- mit	Is appropriately certified <sup>6</sup>	
				Lacks certifica-	REFUSE ENTRY

- Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings, dehydrated powders or granules, and other edible products with an original manufacturer's label indicating the product contains animal-origin ingredients, and with additional non-original labeling or other types of manufacturer's declarations indicating the product actually contains **only** artificial ingredients and can **only** be released if accompanied by a government of origin certificate stating the ingredients or flavors are of **nonanimal** origin (artificial).
- Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating: The pork or pork products must **not** have been derived from swine that were in **any** of the following regions or zones, unless the swine were slaughtered **after** the periods described:
  - ♦ Any region when the region was classified by 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; **OR** a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; **OR** a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must **not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described in 9 CFR § 94.24, **unless** the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ♦ The swine from which the pork or pork products were derived **must not** have transited **any** region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

- 4 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of full-time, salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.2
  - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 or 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine originating in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth diseaseaffected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in 9 CFR §94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do **not** comply with the conditions contained in this certificate
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region, or pork from swine from a swine vesicular disease-**free** region that has been transported through a region where swine vesicular disease is considered to exist, except pork transported in containers sealed with serially numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered **free** from the disease
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

#### **Dehydrated (Dry) Soup Mixes Containing Swine Meat**

#### **NOTICE**

Table 3-13-3 Dehydrated (Dry) Soup Mixes Containing Swine Meat (page 1 of 2)

If the country or region of export is:	And is:	And is from:	And the importation:	Then:
Free from ASF, CSF, FMD, and SVD			-	RELEASE
Affected with ASF			-	REFUSE ENTRY
Affected with CSF	Part of the APHIS-defined		Is appropriately certi- fied <sup>2 or 3</sup>	RELEASE
	European CSF region <sup>1</sup>		Lacks certification	REFUSE ENTRY
	Mexico		Is appropriately certified <sup>3 or 4</sup>	RELEASE
		Sur  ◆ Campeche  ◆ Chihuahua  ◆ Nayarit  ◆ Quintana Roo  ◆ Sinaloa  ◆ Sonora  ◆ Yucatan	Lacks certification	REFUSE ENTRY
		A State other than listed above	Is appropriately certi- fied <sup>3</sup>	RELEASE
			Lacks certification	REFUSE ENTRY
	Other than part of the APHIS-		Is appropriately certified <sup>3</sup>	RELEASE
	defined Euro- pean CSF region <sup>1</sup> or Mexico	-	Lacks certification	REFUSE ENTRY
Affected with FMD			Is appropriately certi- fied <sup>5</sup>	RELEASE
			Lacks certification	REFUSE ENTRY
Affected with FMD in combination with CSF or SVD			Is appropriately certified <sup>5</sup>	RELEASE
			Lacks certification	REFUSE ENTRY
Affected with SVD		_	Is appropriately certified <sup>6</sup>	RELEASE
			Lacks certification	REFUSE ENTRY
CSF/SR		_	Is appropriately certified <sup>3 or 4</sup>	RELEASE
			Lacks certification	REFUSE ENTRY

Table 3-13-3 Dehy	vdrated (Drv) S	Soup Mixes (	Containing	Swine Meat (	page 2 of	2)
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If the country or region of export is:	And is:	And is from:	And the importation:	Then:
FMD/SR			Is appropriately certified <sup>5 or 7</sup>	RELEASE
			Lacks certification	REFUSE ENTRY
SVD/SR			Is appropriately certified <sup>6 or 8</sup>	RELEASE
			Lacks certification	REFUSE ENTRY

- Currently the "AHPIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products must not have been derived from swine in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ◆ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine in any of the regions or zones described in 9 CFR § 92.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - The swine from which the pork or pork products were derived must not have transited any region of zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination, or unless the swine were slaughtered after the periods described
  - ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine **not** meeting the requirements of this section, **unless** the equipment and materials have first been cleaned and disinfected
- 3 A government of origin certificate declaring:
  - ♦ All meat is free from bones
  - ◆ The meat was heated to a **minimum** internal temperature of 156 °F (69 °C)

- 4 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - ◆ The pork and pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- 5 A government of origin certificate declaring:
  - All meat is free from bones.
  - ◆ The meat was heated to a **minimum** internal temperature of 175 °F (79.4 °C)
- 6 A government of origin certificate declaring:
  - ◆ All meat is free from bones
  - ◆ The meat was heated to a **minimum** internal temperature of 166 °F (75 °C)
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ♦ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-free region that has been transported through a region where swine vesicular disease is considered to exist, except pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ♦ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section

#### **Lard and Pork Fat**

#### NOTICE

Table 3-13-4 Lard (Rendered Fat) and Pork Fat (page 1 of 2)

If the importation is:	And the country or region of export is:	And is:	And is from:	And the importation:	Then:
Lard (rendered fat)				Is appropriately certified <sup>1</sup>	REFER to FSIS
				Lacks certifica-	REFUSE ENTRY
Pork fat (includ- ing fatback)	Free from ASF, CSF, FMD, and SVD			-	REFER to FSIS
	Affected with ASF			Is appropriately certified <sup>2</sup>	
				Lacks certifica- tion	REFUSE ENTRY
	Affected with CSF	Part of the APHIS-defined		Is appropriately certified <sup>4 or 5</sup>	REFER to FSIS
		European CSF region <sup>3</sup>		Lacks certifica-	REFUSE ENTRY
		Mexico	The State of:  ◆ Baja Califor-	Is appropriately certified <sup>5 or 6</sup>	REFER to FSIS
			nia  Baja California Sur  Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora Yucatan	Lacks certification	REFUSE ENTRY
			A State other than listed above	Is appropriately certified <sup>5</sup>	REFER to FSIS
				Lacks certifica- tion	REFUSE ENTRY

Table 3-13-4 Lard (Rendered Fat) and Pork Fat (page 2 of 2)

If the importation is:	And the country or region of export is:	And is:	And is from:	And the importation:	Then:
Pork fat (includ- ing fatback)	Affected with CSF	Other than part of the APHIS-		Is appropriately certified	REFER to FSIS
(cont.)	(cont.)	defined Euro- pean CSF region or Mexico		Lacks certifica-	REFUSE ENTRY
	Affected with FMD		_	Is appropriately certified <sup>2</sup>	REFER to FSIS
				Lacks certifica- tion	REFUSE ENTRY
	Affected with SVD		_	Is appropriately certified <sup>7</sup>	REFER to FSIS
				Lacks certifica-	REFUSE ENTRY
	CSF/SR		-	Is appropriately certified <sup>5 or 6</sup>	REFER to FSIS
			-	Lacks certifica- tion	REFUSE ENTRY
	FMD/SR		_	Is appropriately certified <sup>2 or 8</sup>	REFER to FSIS
				Lacks certifica- tion	REFUSE ENTRY
SVD/SR	SVD/SR		_	Is appropriately certified <sup>7 or 9</sup>	REFER to FSIS
				Lacks certifica- tion	REFUSE ENTRY

- A government of origin certificate declaring the lard was derived from swine from [must state country or region].
- 2 A government of origin certificate declaring the fat was heated to a minimum internal temperature of 175 °F (79.4 °C).
- Currently the "AHPIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

- 4 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products must not have been derived from swine in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ♦ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine in any of the regions or zones described in 9 CFR § 92.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - The swine from which the pork or pork products were derived must not have transited any region of zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination, or unless the swine were slaughtered after the periods described
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine not meeting the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 5 A government of origin certificate declaring the fat was heated to a **minimum** internal temperature of 156 °F (69 °C).
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - ◆ The pork and pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- 7 A government of origin certificate declaring the fat was heated to a minimum internal temperature of 166 °F (75 °C).

- 8 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance a t the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- 9 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-free region that has been transported through a region where swine vesicular disease is considered to exist, **except** pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section

#### Pork-Filled Pasta Products from Italy

Pasta products from Italy that are filled with dry-cured (for 400 days), cooked, or shelf-stable ham are admissible when accompanied by the appropriate official export health certificate and Annex H, Health Warranties for Pork-Filled Pasta Products (*see* Figure G-1-56 on page G-1-68).

Table 3-13-5 Pork-Filled Pasta Products from Italy

If the importation is:	And the importation is:	And:	Then:
Pasta products filled with	From an approved establishment	Is appropriately certified1	REFER to FSIS
dry-cured, cooked, or shelf- stable pork	(SEE Figure 3-13-1)	Lacks certification	REFUSE ENTRY
olabio pone	Not from an approved establishment		

In addition to an Official Italian Health Certificate for Meat Products (see Figure G-1-52), the product **must** be accompanied by an Italian Health Warranty Annex H (see Figure G-1-56 on page G-1-68).

Establishment number:	Establishment name and address:
1549L	Barilla G. eR Fratelli SPA Via Mantova 166, Parma

Figure 3-13-1 APHIS-Approved Establishments to Export Pork-Filled Pasta Products from Italy

#### Pork Pátê

#### **NOTICE**

Table 3-13-6 Pork Pátê (page 1 of 2)

If the importation is:	And the country or region of export is:	And is:	And is from:	And the importation:	Then:
Pork pátê that is cooked, shelf-stable swine meat in hermeti- cally sealed cans (SEE Table 2-3-3)				-	REFER to FSIS
Pork pátê that is <b>not</b> cooked, shelf-stable swine meat in hermetically sealed cans	Free from ASF, CSF, FMD, and SVD			-	
	Affected with ASF  Affected with FMD			<b>&gt;</b>	REFUSE ENTRY
	Affected with CSF	Part of the APHIS-defined European CSF	-	Is appropriately certified <sup>2 or 3</sup> <b>Lacks</b> certifica-	REFER to FSIS REFUSE
		region <sup>1</sup>		tion	ENTRY
		From Mexico	The State of:  ◆ Baja Califor-	Is appropriately certified <sup>3 or 4</sup>	REFER to FSIS
			nia  Baja California Sur  Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora Yucatan	Lacks certification	REFUSE ENTRY

Table 3-13-6 Pork Pátê (page 2 of 2)

If the importation is:	And the country or region of export is:	And is:	And is from:	And the importation:	Then:
Pork pátê that is <b>not</b> cooked, shelf-stable	Affected with CSF	From Mexico (cont.)	A State other than listed above	Is appropriately certified <sup>3</sup>	REFER to FSIS
swine meat in hermeti- cally sealed cans	(cont.)	,		Lacks certifica-	REFUSE ENTRY
(cont.)		Other than part of the APHIS-		Is appropriately certified <sup>3</sup>	REFER to FSIS
		defined Euro- pean CSF region <sup>1</sup> or Mexico		Lacks certifica- tion	REFUSE ENTRY
	Affected with SVD			Is appropriately certified <sup>5</sup>	REFER to FSIS
				Lacks certifica-	REFUSE ENTRY
	CSF/SR			Is appropriately certified <sup>3 or 4</sup>	REFER to FSIS
				Lacks certifica-	REFUSE ENTRY
	FMD/SR			Is appropriately certified <sup>6</sup>	REFER to FSIS
			Lacks certifica-	REFUSE ENTRY	
	SVD/SR		_	Is appropriately certified <sup>5 or 7</sup>	REFER to FSIS
				Lacks certifica-	REFUSE ENTRY

Currently the "AHPIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products must not have been derived from swine in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ◆ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine in any of the regions or zones described in 9 CFR § 92.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - The swine from which the pork or pork products were derived must not have transited any region of zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination, or unless the swine were slaughtered after the periods described
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine not meeting the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:

All bones were completely removed prior to cooking; and

The pork or pork product was heated by **other than** a flash-heating method to an internal temperature of 156 °F (69 °C) throughout

- 4 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ♦ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating **either**:
  - ◆ All bones were completely removed prior to cooking; and
  - The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork
    products reaching an internal temperature of 69 °C (156 °F) throughout

OR

- ◆ All bones were completely removed prior to cooking; and
- ◆ The pork or pork product received continual heat treatment in an oven for a **minimum** of 10 hours reaching an internal temperature of 149 °F (65 °C) throughout. The oven temperature started at a **minimum** of 143 °F (62 °C) and reached at least 185 °F (85 °C)
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance a t the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- 7 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-**free** region that has been transported through a region where swine vesicular disease is considered to exist, **except** pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section

#### **Pork Skins or Rinds**

Cooked pork skins or rinds (called chicharrones in Spanish) are admissible if these products originate from countries **free** from swine diseases.

Table 3-13-7 Pork Skins or Rinds

If the country or region of export is:	And is from:	And the importation:	Then:
Free from ASF, CSF, FMD, and SVD		<b>&gt;</b>	REFER to FSIS
Affected with ASF, CSF, FMD, or SVD	-	Is appropriately certified <sup>1 or 2</sup>	
		Lacks certification	REFUSE ENTRY
From Mexico	The State of:	Is appropriately certified <sup>2</sup>	REFER to FSIS
	<ul> <li>Baja California</li> <li>Baja California Sur</li> <li>Campeche</li> <li>Chihuahua</li> <li>Nayarit</li> <li>Quintana Roo</li> <li>Sinaloa</li> <li>Sonora</li> <li>Yucatan</li> </ul>	Lacks certification	REFUSE ENTRY
	A State <b>other than</b> listed above	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
		Lacks certification	REFUSE ENTRY
CSF/SR		Is appropriately certified <sup>2</sup>	REFER to FSIS
		Lacks certification	REFUSE ENTRY
FMD/SR		Is appropriately certified <sup>3</sup>	REFER to FSIS
	-	Lacks certification	REFUSE ENTRY
SVD/SR		Is appropriately certified <sup>4</sup>	REFER to FSIS
		Lacks certification	REFUSE ENTRY

<sup>1</sup> A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on a foreign meat inspection certificate or contained in a separate document) stating:

The pork skins were cooked in oil for at least 80 minutes when oil temperature was consistently maintained at a minimum temperature of 114 °C.

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region, except in containers with serially-numbered seals of the national government of the non-affected region of origin
  - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease, and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article into the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in the certificate
- 4 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-free region that has been transported through a region where swine vesicular disease is considered to exist, except pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section

#### Cooked, Shelf-Stable Swine Meat in Retorted, Flexible Pouches

In the process for shelf-stable swine meat in retorted, flexible pouches, the meat is typically first heated in a kettle and then poured or pumped into a flexible pouch. Next, the product undergoes an additional cooking step; a retort (a larger version of a stove-top pressure cooker) cooks the product in the pouch under pressure and allows the temperature to exceed 212 °F. During this retort process, the flexible container is sterilized along with the product.

#### **NOTICE**

Table 3-13-8 Shelf-Stable Swine Meat in Retorted, Flexible Pouches (page 1 of 2)

If the country or region of export is:	And is from:	And is from:	And the importation:	Then:
Free from ASF, CSF, FMD, and SVD			-	REFER to FSIS
Affected with ASF, FMD, <b>or</b> SVD			Is appropriately certified <sup>1</sup>	
			Lacks certification	REFUSE ENTRY
Affected with CSF	Part of the APHIS-defined		Is appropriately certified <sup>1 or 3</sup>	REFER to FSIS
	European CSF region <sup>2</sup>		Lacks certification	REFUSE ENTRY
	Mexico	The State of:   Baja California	Is appropriately certified <sup>1 or 4</sup>	REFER to FSIS
		<ul> <li>Baja California Sur</li> <li>Campeche</li> <li>Chihuahua</li> <li>Nayarit</li> <li>Quintana Roo</li> <li>Sinaloa</li> <li>Sonora</li> <li>Yucatan</li> </ul>	Lacks certification	REFUSE ENTRY
		A State <b>other than</b> listed above	Is appropriately certi- fied <sup>1</sup>	REFER to FSIS
			Lacks certification	REFUSE ENTRY
	Other than a part of the APHIS-		Is appropriately certified <sup>1</sup>	REFER to FSIS
	defined Euro- pean CSF region <sup>2</sup> or Mexico		Lacks certification	REFUSE ENTRY

If the country or region of export is:	And is from:	And is from:		And the importation:	Then:
CSF/SR			_	Is appropriately certified or 4	REFER to FSIS
				Lacks certification	REFUSE ENTRY
FMD/SR	-	Is appropriately certified <sup>1 or 5</sup>	REFER to FSIS		
				Lacks certification	REFUSE ENTRY
SVD/SR			-	Is appropriately certified <sup>1 or 6</sup>	REFER to FSIS
			-	Lacks certification	REFUSE ENTRY

Table 3-13-8 Shelf-Stable Swine Meat in Retorted, Flexible Pouches (page 2 of 2)

- 1 A government certificate declaring:
  - This product was placed in a hermetically sealed container and was then cooked via a true retort process to ensure a commercially sterile, shelf-stable product

OR

- This product has been fully cooked by a commercial method in a container hermetically sealed promptly after filling, but before cooking, so such cooking and sealing produced a fully sterilized product that is shelf stable without refrigeration
- Currently the "AHPIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products must **not** have been derived from swine in **any** of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ◆ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine in any of the regions or zones described in 9 CFR § 92.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - The swine from which the pork or pork products were derived must not have transited any region of zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination, or unless the swine were slaughtered after the periods described
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine not meeting the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

- 4 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - ◆ The pork and pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance a t the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-free region that has been transported through a region where swine vesicular disease is considered to exist, except pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section

#### **Cooked Swine Meat**

#### NOTICE

Small amounts of pork processed by heat may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. Release or control as specified on the permit. When a VS permit **does not** authorize the entry of cooked, perishable swine meat, SEE Table 3-13-9 to determine the necessary regulatory action.

#### Table 3-13-9 Cooked Swine Meat

If the country or region of export is:	Then:
Italy	SEE Table 3-13-10
Mexico	SEE Table 3-13-13
Poland	SEE Table 3-13-37
Spain	SEE Table 3-13-11
Part of the APHIS-defined European CSF region <sup>1</sup> (other than Italy, Poland, or Spain)	SEE Table 3-13-12
Free from ASF, CSF, FMD, and SVD	REFER to FSIS
Affected with ASF	REFUSE ENTRY
Affected with CSF	SEE Table 3-13-14
Affected with FMD <sup>2</sup>	REFUSE ENTRY
Affected with SVD	SEE Table 3-13-15
CSF/SR	SEE Table 3-13-16
FMD/SR	SEE Table 3-13-17
SVD/SR	SEE Table 3-13-18

- Currently the "AHPIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 2 Currently there are **no** establishments approved to export cooked, perishable pork from countries affected with FMD into the United States.

#### **Cooked Swine Meat from Italy**

#### Table 3-13-10 Cooked Swine Meat from Italy

If the product is:	And:	Then:
Cooked pork products other than	Is appropriately certified <sup>1</sup>	REFER to FSIS
Mortadella and Cotechino	Lacks certification	REFUSE ENTRY
Cooked Mortadella	Is appropriately certified <sup>2</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY
Cooked Cotechino	Is appropriately certified <sup>3</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY

- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70), the meat must be accompanied by Italian Health Warranty Annex C (see Figure G-1-50 on page G-1-62).
- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70), the meat must be accompanied by Italian Health Warranty Annex D (see Figure G-1-51 on page G-1-63).
- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70), the meat must be accompanied by Italian Health Warranty Annex E (see Figure G-1-52 on page G-1-64).

#### **Cooked Swine Meat from Spain**

Table 3-13-11 Cooked Swine Meat from Spain

If the pork is of:	And:	Then:
Spanish origin	Is appropriately certified <sup>1 and 2; or 2 and 3</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY
Other than Spanish origin	Is appropriately certified <sup>2 and 3</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY

- 1 Accompanied by an Official Spanish Meat Inspection Certificate for Meat Food Products (Ref: ASE-754 02/08) (see Figure G-1-76 on page G-1-90).
- 2 Accompanied by Spanish Certificate D (see Figure G-1-72 on page G-1-86).
- 3 Accompanied by an Official Spanish Meat-Inspection Health Certificate for Meat Food Products (see Figure G-1-74 on page G-1-88).

# Cooked Swine Meat from a Country or Region Listed as Part of the APHIS-Defined European CSF Region OTHER THAN Italy, Poland, or Spain

Table 3-13-12 Cooked Swine Meat from a Country or Region Listed as a Part of the APHIS-Defined European CSF Region OTHER THAN Italy, Poland, or Spain

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	Part of the APHIS-defined	Is appropriately certified <sup>2</sup>	REFER to FSIS
	european CSF region <sup>1</sup> other than Italy, Poland, or Spain	Lacks certification	REFUSE ENTRY

Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products must **not** have been derived from swine in **any** of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ♦ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine in any of the regions or zones described in 9 CFR § 92.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - The swine from which the pork or pork products were derived must not have transited any region of zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination, or unless the swine were slaughtered after the periods described
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine not meeting the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

#### **Cooked Swine Meat from Mexico**

#### **NOTICE**

Table 3-13-13 Cooked Swine Meat from Mexico (page 1 of 2)

If the meat is:	If the importation is from:	And:	And:	And:	Then:
Boneless	<ul> <li>Baja Califor- nia</li> </ul>	Is appropriately certified <sup>1 or 2</sup>	Transited any other Mexican	Has met transit requirements <sup>3</sup>	REFER to FSIS
	<ul> <li>Baja Califor- nia Sur</li> </ul>		States	Has <b>not</b> met transit requirements	REFUSE ENTRY
	◆ Campeche		Did <b>not</b> transit <b>any</b>		REFER to
	◆ Chihuahua		other Mexican States		FSIS
	<ul><li>Nayarit</li></ul>		States		
	<ul><li>Quintana</li><li>Roo</li></ul>	Lacks certification			REFUSE ENTRY
	◆ Sinaloa				
	◆ Sonora				
	◆ Yucatan				

Table 3-13-13 Cooked Swine Meat from Mexico (page 2 of 2)

If the meat is:	If the importation is from:	And:	And:	And:	Then:
Boneless (cont.)	A State other than listed	Is appropriately certified <sup>2</sup>		<b>-</b>	REFER to FSIS
	' above	Lacks certification  Was processed in an APHIS-approved Mexican processing plant (SEE Figure 3-13-2)	an APHIS-	Is appropriately certified <sup>4</sup>	
			Lacks certification	REFUSE ENTRY	
			Was <b>not</b> processed in an APHIS-approved Mexican processing plant		
		(SEE Figure 3-13-2)			
Bone-in	h Baja Califor- nia	Is appropriately certified <sup>1</sup>	Transited any other Mexican	Has met transit requirements <sup>3</sup>	REFER to FSIS
	◆ Baja Califor- nia Sur	nia Sur  Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora Yucatan  A State other than listed Was processed in an APHIS-	States	Has <b>not</b> met transit requirements	REFUSE ENTRY
	◆ Chihuahua		Did <b>not</b> transit any other Mexican States	-	REFER to
	◆ Quintana Roo				REFUSE ENTRY
	◆ Sonora				
	A State other than listed above		Is appropriately certified <sup>4</sup>	-	REFER to FSIS
			Lacks certification	-	REFUSE ENTRY
	Was <b>not</b> processed in an APHIS-approved Mexican processing plant (SEE Figure 3-13-2)		-		

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - All bones were completely removed prior to cooking and;
  - The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156 °F (69 °C) throughout.
- If the pork transited **any other** Mexican States or CSF-affected region, the pork **must** have been sealed in Baja California, Baja California Sur, Campeche, Chichuahua, Nayarit, Quintana Roo, Sinaloa, Sonora, or Yucatan by Mexican government officials with serially numbered seals recorded on accompanying documents. The seals **must** be intact upon arrival at the U.S. port of entry.
- 4 A meat inspection certificate prescribed in 9 CFR § 327.4 and the additional Mexican Annex for Exporting Pork Products Processed in Mexico to the United States (see Figure G-1-60 on page G-1-74).

Plant number:	Name/address:
TIF Establishment 263	Meat S.A. de C.V. Guadalajara, Jalisco, Mexico

Figure 3-13-2 APHIS-Approved Mexican Swine Processing Plants, Cooked Swine Meat

# Cooked Swine Meat from a Country or Region Affected with CSF OTHER THAN Those Listed as a Part of the APHIS-Defined European CSF Region or Mexico

Table 3-13-14 Cooked Swine Meat from a Country or Region Affected with CSF OTHER THAN Those Listed as a Part of the APHIS-Defined European CSF Region or Mexico

If the importation:	Then:	
Is appropriately certified <sup>1</sup>	REFER to FSIS	
Lacks certification	REFUSE ENTRY	

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones were completely removed prior to cooking and;
  - The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156 °F (69 °C) throughout.

## Cooked Swine Meat from a Country or Region Affected with SVD

#### Table 3-13-15 Cooked Swine Meat from a Country or Region Affected with SVD

If the importation:	Then:
Is appropriately certified <sup>1</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - All bones were completely removed prior to cooking; and
  - The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69 °C (156 °F) throughout

#### OR

- All bones were completely removed prior to cooking; and
- ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149 °F (65 °C) throughout. The oven temperature started at a minimum of 143 °F (62 °C) and reached at least 185 °F (85 °C)

# Cooked Swine Meat from a Country or Region Considered CSF/SR

#### **NOTICE**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

#### Table 3-13-16 Cooked Swine Meat from a Country or Region Considered CSF/SR

If the importation:	Then:
Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region

- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones were completely removed prior to cooking; and
  - The pork or pork product was heated by other than a flash-heating method to an internal temperature of 69 °C (156 °F) throughout

## Cooked Swine Meat from a Country or Region Considered FMD/SR

#### **NOTICE**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

#### Table 3-13-17 Cooked Swine Meat Shipped from a Country or Region Considered FMD/SR

If the importation:	Then:
Is appropriately certified <sup>1</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-free region that has been transported through a region where swine vesicular disease is considered to exist, except pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section

## Cooked Swine Meat from a Country or Region Considered SVD/SR

#### NOTICE

Table 3-13-18 Cooked Swine Meat from a Country or Region Considered SVD/SR

If the importation:	Then:
Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.1(a) as a region in which swine vesicular disease is considered to exist
  - The slaughtering establishment is **not** permitted to receive pork derived from swine that originated in such a region of pork from swine from a swine vesicular disease-free region that has been transported through a region where swine vesicular disease is considered to exist, except pork that was transported in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that have not been handled in accordance with the requirements of this section
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones were completely removed prior to cooking; and
  - The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69 °C (156 °F) throughout

#### OR

- ◆ All bones were completely removed prior to cooking; and
- ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149 °F (65 °C) throughout. The oven temperature started at a minimum of 143 °F (62 °C) and reached at least 185 °F (85 °C)

#### **Cured and Dried Swine Meat**

#### NOTICE

Small amounts of pork meat that is cured and dried may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. SEE Table 2-4-9 on page 2-4-15 for processing animal products imported under permit.

Table 3-13-19 Cured and Dried Swine Meat (page 1 of 2)

If the country or region of export is:	And is:	And the importation is:	Then:
Italy		-	SEE Table 3-13-20
Spain		-	SEE Table 3-13-21
Free from ASF, CSF, FMD, and SVD		<b>-</b>	REFER to FSIS
Affected with ASF		-	REFUSE ENTRY

If the country or region of And is: Then: And the importation is: export is: Affected with CSF SEE Table 3-13-22 Part of APHIS-defined European CSF region1 (other than Italy or Spain) SEE Table 3-13-23 Mexico Other than listed above Bone-in **REFUSE ENTRY Boneless** SEE Table 3-13-24 Affected with FMD Bone-in REFUSE ENTRY **Boneless** SEE Table 3-13-25 Affected with SVD **REFUSE ENTRY** Bone-in SEE Table 3-13-26 **Boneless** CSF/SR SEE Table 3-13-27 FMD/SR SEE Table 3-13-28 SEE Table 3-13-29 SVD/SR

Table 3-13-19 Cured and Dried Swine Meat (page 2 of 2)

#### **Cured and Dried Pork Products from Italy and Spain**

For cured and dried pork products from Italy and Spain, review the accompanying meat inspection certificates to verify the applicable certificates. The tables for cured and dried pork products from Italy (Table 3-13-20) or Spain (Table 3-13-21) have been provided. If the specified Italian or Spanish certificates are **not** presented, refuse entry for the products. Continue to Table 3-13-20 for cured and dried pork products from Italy. Continue to Table 3-13-21 for cured and dried pork products from Spain.

Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

#### **Cured and Dried Pork Products from Italy**

Table 3-13-20 Cured and Dried Pork Products from Italy (page 1 of 2)

If the importation is:	And the products are:	And the product:	And the meat is:	And the product:	And:	Then:	
Cured and dried pork	Deboned meat prod-				Is appropri- ately certified <sup>3</sup>	REFER to FSIS	
Italy (e.g., Italian brands of	ian brands of 90 <sup>2</sup> days				Lacks certifi- cation	REFUSE ENTRY	
hams (i.e., Modena, Parma, and	Dry hams cured for <b>at</b>	Is from an approved pro- cessing establish- ment (SEE	Bone-in (whole ham)		Is appropri- ately certified <sup>4</sup>	REFER to FSIS	
San Daniele), and other cured and	least 400 days obtained from hams of			-	Lacks certifi- cation	REFUSE ENTRY	
dried pork products)	swine born and raised in Italy	Figure 3-13-3)	Boneless (whole ham)	Is from an approved Italian deboning	Is appropri- ately certified <sup>4</sup>	REFER to FSIS	
				plant (SEE Figure 3-13-4)	Lacks certifi- cation	REFUSE ENTRY	
		Is <b>not</b> from an approved establishment			-		
	Dry hams cured for at	for at approved pro- cessing establish- on-ltal- ment (SEE	Bone-in (whole ham)		Is appropri- ately certified <sup>5</sup>	REFER to FSIS	
	least 400 days obtained from non-Ital-		establish- ment (SEE		-	Lacks certifi- cation	REFUSE ENTRY
	ian swine or hams		ame B	Boneless (whole ham)	Is from an approved Ital-	Is appropri- ately certified <sup>5</sup>	REFER to FSIS
			ian deboning plant (SEE Figure 3-13-4)	Lacks certifi- cation	REFUSE ENTRY		
		Is <b>not</b> from an approved establishment			-		
	Sliced, dry hams, cured	Is from <b>both</b> an approved		Is from an approved Ital-	Is appropri- ately certified <sup>6</sup>	REFER to FSIS	
	for at least 400 days, obtained from hams of swine	processing establish- ment (SEE Figure 3-13-3)	<b>&gt;</b>	ian slicing establish- ment (SEE Figure 3-13-5)	Lacks certifi- cation	REFUSE ENTRY	
born and raised in Italy	and an approved deboning establish- ment (SEE Figure 3-13-4)		Is <b>not</b> from an approved Italian slicing establishment	-			
		Is <b>not</b> from an approved establishment					

If the importation is:	And the products are:	And the product:	And the meat is:	And the product:	And:	Then:
Cured and dried pork	Sliced, dry hams, cured	Is from <b>both</b> an approved		Is from an approved Ital-	Is appropri- ately certified <sup>7</sup>	REFER to FSIS
product from Italy (e.g., Ital- ian brands of hams (i.e.,	for at least 400 days, obtained from non-Italian	processing establish- ment (SEE Figure 3-13-4)	<b>&gt;</b>	ian slicing establish- ment (SEE Figure 3-13-5)	Lacks certifi- cation	REFUSE ENTRY
Modena, Parma, and San Daniele), and other cured and dried pork	swine or hams	and an approved deboning establish- ment (SEE Figure 3-13-4)		Is <b>not</b> from an approved Ital- ian slicing establishment	-	
products) (cont.)		Is <b>not</b> from an approved establishment			-	

Table 3-13-20 Cured and Dried Pork Products from Italy (page 2 of 2)

- 1 At **least** forty-five (45) days of curing in Italy are required if the pork products originate from swine born, raised, and slaughtered in a country recognized by the U.S. as **free** from ASF, CSF, FMD, and SVD.
- 2 At **least** ninety (90) days of curing in Italy are required if the pork products originate from swine born, raised, and slaughtered in a country recognized by the U.S. as **free** from ASF, FMD, and SVD, **but affected with CSF**.
- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70) the meat must be accompanied by Italian Health Warranty Annex F (see Figure G-1-53 on page G-1-65).
- 4 In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70) the meat must be accompanied by Italian Health Warranty Annex A (see Figure G-1-48 on page G-1-60).
- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70) the meat must be accompanied by Italian Health Warranty Annex B (see Figure G-1-49 on page G-1-61).
- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70) the meat **must** be accompanied by Italian Health Warranty Annex A (see Figure G-1-48 on page G-1-60) and Italian Health Warranty Annex G (see Figure G-1-55 on page G-1-67).
- In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-57 on page G-1-70) the meat **must** be accompanied by Italian Health Warranty Annex B (see Figure G-1-49 on page G-1-61) and Italian Health Warranty Annex G (see Figure G-1-55 on page G-1-67).

Plant number:	Name/address:
23/L	B & B SRL - Via Fanti d'Italia 1 43013 Langhirano (Parma) Italy
25/L	Tosini Pio Industria Prosciutti SPA - Via Fanti d'Italia, n. 23, Langhirano (PR)
55/L	Devodier Prosciutti SRL - Via Ponticella 4 Mulazzano Ponte, di lessiganano B. (R)
58/L	Crudi d'Italia SPA (Prosciuttificio S. Vitale Di Luppa SPA) - San Vitale, 124 - (PR)
90/L	Greci & Folzani SPA - via Calestrano 56/A, 43035 Felino (PR), Italy
96/L	Ceriani SPA - Via Calestano 146 Poggio S. Ilario Baganza
100/L	Fontana Ermes SPA - Sala Baganza (PR)
144/L	Greci Enzo SPA - Felino (PR)
151/L	Prosciutti Leoncini SPA - Via Venezia, 136 33038 San Danielle (UD)
152/L	Luigi Ugolotti SRL (Prosciuttificio di Felino) - Via Calestano, 68 43035 Felino, Italy

Figure 3-13-3 APHIS-Approved Italian Prosciutto (Ham) Processing Plants (page 1 of 3)

Plant number:	Name/address:		
163/L	Agricola Tre Valli Soc. Coop. SRL - Via Venezia 146, 33038 San Daniele del Fruili, Italy		
167/L	Prosciuttificio San Francesco SPA, Via Grossardi, 43014 Medesano (PR)		
205/L	Principie de san Daniele SPA - Via Venezia 146, 33038 San Daniele (UD)		
212/L	Leporati Prosciutti Langhirano SPA - Giarreto de Pastorello, 29, Langhirano (PR)		
240/L	Sal. Goldoni Domenico & C SPA - Via Roma, 50		
316/L	Tanara Giancarlo SPA - Via Fanti d'Italia n. 73, Langhirano (PR)		
335/L	CIM Alimentari SPA - Via Martiri della Liberta, Langhirano (PR)		
350/L	Salumificio Goldoni Domenico & C SPA - Via A. Banzola 2, 43013, Langhirano (PR)		
357/L	Parmacotto SPA Via S. Vitale 35 Sala Baganza (PR)		
374/L	Abrosalumi SRL - Via Marconi, n. 3. Langhirano (PR)		
412/L	Crudi d'Italia SPA - Via S. Vitale 94 Sala Baganza (PR, Langhirano (PR)		
434/L	EFFE Italia SRL - Lesignano Bagni (PR)		
442/L	Levoni SPA- Via Aenedis, 9 3308 San Daniele (UD)		
475/L	Villani SPA - Langhirano (PR)		
476/L	Gielle SPA - Via Fanti d'Italia n. 61/A, Langhirano (PR)		
479/L	Martelli F. LLI SPA - Via Fratelli Cervi n. 10, Cascinapiano di Langhirano (PR)		
480/L	Agricola Tre Valli Soc. Coop. SRL - Capoponte de Tizzano Val Parma, Langhirano (PR)		
498/L	San Nicola Prosciuttificio Del Sole S.P.A Cornigalio Langhirano (PR)		
513/L	Italfine SRL- Via Provinciale, 46, Beduzzo Di Corniglio (PR)		
514/L	Grandi Salumifici Italiani SPA - Via Guerci, 4 Cascinapiano di Langhirano (PR)		
515/L	Salumificio La Torre SPA - Strada della Terre n. 11		
550/L	Casale SPA - Via Montanara n. 33, Casale di Felino (PR)		
567/L	Veroni Prosciutti SPA - Via Fanti d'Italia n. 69, Langhirano (PR)		
586/L	F. LLI Galloni SPA - Via Martiri della Liberta, 17, Langhirano		
587/L	Prosciuttificio Rovagnati SRL - Via S. Vitale, 118, Sala Baganza (PR)		
606/L	Prosciuttificio Tre Stelle SPA		
613/L	La Badia SRL - Via Cavo 32, 43010 San Michele Cavana (PR)		
615/L	Ugo Annoni SPA - Sala Baganza (PR)		
641/L	Corte Emilia SRL - 7, Langhirano (PR)		
649/L	Morgante SPA - Via per Aenedis S. Daniele del Friuli (UD)		
662/L	Alfriuli SPA - Via Venezia 120, S. Daniele del Fruili (UD)		
670/L	Prosciutti DOC e G. SRL - Via Verlinguer, 3 Langhriano (PR)		
673/L	Salumificio S. Prospero SRL, Localita Costa 2, 43020 Beduzzo di Corniglio		
683/L	Brendolan Prosciutti SPA - Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD)		
688/L	Al Ponte Prosciutti SRL - Via Di Vittorio 13, Sala Baganza (PR)		
702/L	Prosciuttificio di Boschetto SRL - Via S. Vitale 153, 43048 Sala Baganza		
713/L	Ferrarini SPA - Lesignano Bagni (PR)		
714/L	Levoni SPA - Lesignano Bagni (PR)		
718/L	Salumificio Piacenti S.r.L.—San Gimignano (SI) Italy		

Figure 3-13-3 APHIS-Approved Italian Prosciutto (Ham) Processing Plants (page 2 of 3)

Plant number:	Name/address:
720/L	AEB Prosciutti SPA - Via Aodendix S. Daniele del Friuli (UD)
736/L	Zuarina SPA - Via Cascinapiano 4, Langhirano (PR)
742/L	Sia.mo.ci. SRL - Via Guerci 4, Cascinapiano di Langhirano (PR)
758/L	Langhiranese Prosciutti SRL - Langhriano (PR)
760/L	San Marco Prosciutti SPA - Via Monte Grappa, 5, 43013 LANGHIRANO (Parma), Partita IVA 02284150345 Italy
770/L	Prosciuttificio Picaron SNC Di Bassi E PO - Via Ragogna, 1 33038 San Daniele (UD)
779/L	Brendolan Prosciutti SPA - Langhriano (PR)
841/LOA	La Finice SRL (NOTE: only for fat)
1019/L	Prosciuttificio San Michele SRL - San Michele Cavana
1036/L	Stagionature Fumagalli SRL - Via Martiri Bernini 32 Langhirano
1156/L	Royal Prosciutti, SRL - Via del Torrante, 2 Sala Baganza (PR)
1157/L	Giuseppe Citterio Salumificio SPA - Via Damenti, Poggio S liaro, Sala Baganza
1217/L	Stagionature Prosciutti del Torriaone SRL - Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy
1223/L	Ceriani SPA - Via Calestano 144 Poggio S. Ilario Baganza
1226/L	Ceriani SPA - Via Bianchi, 10 Langhirano
1346/L	La Felinese Salumi SPA - Sala Baganza
1549/L	Barilla G. eR Fratelli SPA - Via Mantova 166, Parma
1626/L	F. LLI Galloni SPA - Langhirano
1676/L	Crudi d'Italia SPA
1759/L	Martelli F. LLI SPA - Via S. Vitale 17/A Sala Baganza (PR)
1907/L	F. LLI Tanzi SPA - Via A Moro 1/a
1950/L	Ruliano SPA - Strada Riano, 98-430101 Riano di Langhirano (PR)
2002/L	Selva Alimentari SPA - Via Aonedis SSNN San Daniele, Friuli (UD)
2050/L	Gennari Vittorio e C.
2052/L	CIM Alimentari SPA—San Daniele del Friuli (UD)
Y6L 19	Prosciuttificio Dok Dall'Ava SPA

Figure 3-13-3 APHIS-Approved Italian Prosciutto (Ham) Processing Plants (page 3 of 3)

Plant number:	Name/address:
25/L	Tosini Pio Industria Prosciutti SPA - Via Fanti d'Italia, n. 23, Langhirano (PR)
58/L	Crudi d'Italia SPA (Prosciuttificio S. Vitale Di Luppa SPA) - San Vitale, 124 - (PR)
90/L	Greci & Folzani SPA - Via Calestrano 56/A, 43035 Felino (PR), Italy
96/L	Ceriani SPA - Via Calestano, 146 Poggio S Ilario Baganza
100/L	Fontana Ermes, SPA - Sala Baganza (PR)
151/L	Prosciutti Leoncini SPA - Via Venezia, 136 33038 San Daniele (UD)
155/L	La Felinese Salumi SPA - Pelino
167/L	Prosciuttificio San Francesco SPA - Via Grossardi, 43014 Medesano (PR)
205/L	Principie di san Daniele SPA - Via Venezia 146, 33038 San Daniele (UD)

Figure 3-13-4 APHIS-Approved Italian Prosciutto (Ham) Deboning Plants (page 1 of 2)

Plant number:	Name/address:
25/L	Tosini Pio Industria Prosciutti SPA - Via Fanti d'Italia, n. 23, Langhirano (PR)
212/L	Leporati Prosciutti Langhirano SPA - Giarreto di Pastorello, 29, Langhirano (PR)
316/L	Tanara Giancarlo SPA - Via Fanti d'Italia n. 73, Langhirano (PR)
335/L	CIM Alimentari SPA - Via Martiri della Liberta, Langhirano (PR)
412/L	Crudi d'Italia SPA - Via San Vitale, 94, 43040 S. Vitale Baganza (PR), Italy
480/L	Agricola Tre Valli Soc. Coop. SRL - Capoponte 46 Tizzano Val Parma (PR)
498/L	San Nicoa Prosciuttificio Del Sole SPA - Corniglio Langhirano (PR)
513/L	Italfine SRL - Via Provinciale, 46, Beduzzo Di Corniglio (PR)
515/L	Salumificio La Torre SPA - Strada della Torre n. 11
516/L	Giuseppe Citterio Salumificio SPA - Langhirano (PR), Italy
550/L	Casale SPA - Via Montanara, 33-43030 Casale di Felino (PR), Italy
586/L	F. LLI Galloni SPA - Via Martiri della Liberta, 17, Langhirano
596/L	Soliani Di Soliani Fermo E.C. SNC - Langhirano
649/L	Morgante SPA - Via per Aonedis S. Daniele del Friuli (UD)
670L	Prosciutti DOC e G. S.r.l Via Verlinguer, 3 Langhirano (PR)
690/L	Disossatura Langhiranese Di Boschi E.C Langhirano (PR)
702/L	Prosciuttificio di Boschetto SRL - Via S. Vitale 13 Sala Baganza (PR)
713/L	Ferrarini SPA - Lesignano Bagni (PR)
714/L	Levoni SPA - Lesignano Bagni (PR)
732/L	Disossatura Reverberi SRL - Langhirano
736/L	Zuarina SPA - Via Cacinapiano 4, Langhirano (PR)
739/L	Balugani SRL - Catelunovo Rangone
742/L	Sia.mo.ci. SRL - Via Guerci 4, Cascinapiano di Langhirano (PR)
758/L	Langhiranese Prosciutti SRL - Langhirano (PR)
770/L	Prosciuttificio Picaron SNC Di Bassi E PO - Via Ragogna, 1 33038 San Daniele (UD)
1156/L	Royal Prosciutti, SRL - Via del Torrante, 2 Sala Baganza (PR)
1157/L	Giuseppe Citterio Salumificio SPA - S. Ilario Baganza
1223/L	Ceriani SPA - Felino (PR)
1676/L	Crudi d'Italia SPA
1907/L	F. LLI Tanzi SPA - Via A. Moro 1/a
2050L	Gennari Vittorio e C.
2072/L	Disosso San Carlo SRL - Langhirano, (PR)
2108/L	Sia.mo.ci. SRL - Calestano (PR)
2109/L	Devodier Prosciutti SRL - Langhirano (PR)
M146T	Brendolan Prosciutti SPA - SAn Daniele del Friuli (UD)
Y6L19	Prosciuttificio Dok Dall'Ava SPA
Z3L95	Fumagalli Industria Alimentare - Langhirano (PR)

Figure 3-13-4 APHIS-Approved Italian Prosciutto (Ham) Deboning Plants (page 2 of 2)

Plant number:	Name/address:
96/L	Ceriani SPA - Via Calestano, 146 Poggio S Ilario Baganza
100/L	Fontana Ermes SPA - Sala Baganza (PR)
151/L	Prosciutti Leoncini SPA - Via Venezia, 136 33038 San Daniele (UD)
205/L	Principie de san Daniele SPA - Via Venezia 146, 33038 San Daniele (UD)
212/L	Leporati Prosciutti Langhirano SPA - Giarreto di Pastorello, 29, Langhirano (PR)
302/L	Agricola Tre Valli Soc. Coop. SRL - Correggio (RE)
335/L	CIM Alimentari SPA - Via Martiri della Liberta, Langhirano (PR)
412/L	Crudi d'Italia SPA - Via San Vitale, 94, 43040 S. Vitale Baganze (PR), Italy
480/L	Agricola Tre Valli Soc. Coop. SRL - Capoponte 46 Tizzano Val Parma (PR)
516/L	Giuseppe Citterio Salumificio SPA - Langhirano (PR), Italy
550/L	Casale SPA - Via Montanara, 33-43030 Casale di Felino (PR, Italy
649/L	Morgante SPA - Via per aonedis S. Daniele del Friuli (UD)
670L	Prosciutti DOC e G. S.r.I Via Verlinguer, 3 Langhirano (PR)
702/L	Prosciuttificio di Boschetto SRL - Via S. Vitale 13 Sala Baganza (PR)
713/L	Ferrarini SPA - Lesignano Bagni (PR)
736/L	Zuarina SPA - Via Cascinapiano 4, Langhirano (PR)
1157/L	Giuseppe Citterio Salumificio SPA - S. Ilario Baganza
1158/L	S.I.A. Centro Affettamento di Parma SRL
1907/L	F. LII Tanzi SPA - Via A. Moro 1/a
2108/L	Sia.mo.ci. SRL - Calestano (PR)
2109/L	Devodier Prosciutti SRL - Langhirano (PR)
D9C5P	Salumificio Piacenti SRL - Gimignano (SI)
H360T	Parmacotto SPA - Via Felice de Marto Padre Molga, 2A, 43123 Parma-Italy
H8C6Q	Brendolan Prosciutti SPA - San Daniele del Friuli (UD)
Z3L95	Fumagalli Industria Alimentare - Langhirano (PR)

Figure 3-13-5 APHIS-Approved Italian Prosciutto (Ham) Slicing Plants

### **Cured and Dried Pork Products from Spain**

Table 3-13-21 Cured and Dried Pork Products from Spain

If the pork is of:	And the importation is:	And the product is:	And:	Then:
Spanish origin and			Is appropriately certified1	REFER to FSIS
cured and dried in Spain			Lacks certification	REFUSE ENTRY
Spanish origin or other than Spanish origin	From an approved estab-	Sliced Serrano ham	Is appropriately certified <sup>2 and 3</sup>	REFER to FSIS
and cured and dried in Spain	lishment (SEE Figure 3-13-6)		Lacks certification	REFUSE ENTRY
Оран	Other than sliced Serrano ham		Is appropriately certified <sup>2 and</sup> 4; or 2 and 5	REFER to FSIS
			Lacks certification	REFUSE ENTRY
	Not from an approved establishment	-	Is appropriately certified <sup>2 and 5</sup>	REFER to FSIS
			Lacks certification	REFUSE ENTRY

- 1 Accompanied by an Official Spanish Health Inspection Certificate for Meat Food Products (see Figure G-1-57 on page G-1-70).
- Accompanied by an Official Spanish Health Inspection Certificate complying with 9 CFR § 327.4(b) [stating: "I hereby certify that the meat food products herein described were derived from livestock which received ante-mortem and post-mortem veterinary inspections at time of slaughter in plants certified for importation of their products into the United States, were handled in a sanitary manner, and were prepared under the continuous supervision of an inspector under control of the national meat inspection system and that said meat food products are not adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are otherwise in compliance with requirements equivalent to those in the Federal MEat Inspection Act and said regulations. I further certify that all products herein described that are prepared customarily to be eaten without cooking and contain muscle tissue of pork were treated for destruction of trichinae as prescribed in § 318.10 of the MEat Inspection rEgulations of the U.S. Department of Agriculture."]
- 3 Accompanied by Spanish Certificate C (see Figure G-1-71 on page G-1-85).
- 4 Accompanied by Spanish Certificate A (see Figure G-1-67 on page G-1-81).
- 5 Accompanied by Spanish Certificate B (see Figure G-1-69 on page G-1-83).

Plant number:	Name/address
14	Campofrio Food Group, S.A Torrijos (Toledo)
20	Redondo Iglesias S.A Vitel (Valencia)
22	Jamones Burgalese, S.A 09007-Burgos, Espana
24	Industrias Carnicas El Rasillo S.A.
25	Jamcal Alimentacion, S.A Poligono Agroaclimentario, Parcela 3 44200 Calamocha, Teruel
26	Commercial Logistica de Calamocha - Agroalimentary Complex, Lot 1 - 2 P.C. 44200 Calamocha, (Teruel) Spain

Figure 3-13-6 APHIS-Approved Spanish Serrano Ham Processing Plants

### Cured and Dried Swine Meat from a Country or Region Affected with CSF that is Listed as a Part of the APHIS-Defined European CSF Region OTHER THAN Italy or Spain

Table 3-13-22 Cured and Dried Swine Meat from a Country or Region Affected with CSF that is Listed as a Part of the APHIS-Defined European CSF Region OTHER THAN Italy or Spain

If the country or region of export is:	And is:	And the importation:	Then:
Affected with CSF	Part of the APHIS-defined European CSF region <sup>1</sup>	Is appropriately certified <sup>2 or 3</sup>	REFER to FSIS
	other than Italy or Spain	Lacks certification	REFUSE ENTRY

- Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products must not have been derived from swine in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ♦ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last-affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine in any of the regions or zones described in 9 CFR § 92.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ◆ The swine from which the pork or pork products were derived must not have transited any region of zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination, or unless the swine were slaughtered after the periods described
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine not meeting the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones have been completely removed in the region of origin
  - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

#### AND either one below, but not both:

- ◆ The meat was thoroughly cured and fully dried for **not less than** 90 days so it is shelf stable without refrigeration **OR**
- ◆ The meat was thoroughly cured and fully dried for **not less than** 45 days so the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region specifying that:
- The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
- ◆ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region, which accompanied the shipment from the CSF-free region; and the container seals were found intact and **free** from any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and the processing establishment from which the dried and cured product is shipped to the United States does **not** receive or process any live swine, and uses **only** pork or pork products originating in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9 (c)(1)(i), (ii), or (iii)

#### **Cured and Dried Swine Meat from Mexico**

### **NOTICE**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

Table 3-13-23 Cured and Dried Swine Meat from Mexico

If the Mexican State of export is:	And the importation is:	And:	Then:
◆ Baja California	Bone-in or boneless	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
<ul> <li>Baja California Sur</li> </ul>		Lacks certification	REFUSE ENTRY
◆ Campeche			
◆ Chihuahua			
◆ Nayarit			
◆ Quintana Roo			
◆ Sinaloa			
◆ Sonora			
◆ Yucatan			
A State other than listed above	Bone-in	-	REFUSE ENTRY
	Boneless	Is appropriately certified <sup>2</sup>	REFER to FSIS
		Lacks certification	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones have been completely removed in the region of origin
  - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

#### AND either one below, but not both:

- ◆ The meat was thoroughly cured and fully dried for **not less than** 90 days so it is shelf stable without refrigeration **OR**
- ◆ The meat was thoroughly cured and fully dried for **not less than** 45 days so the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region specifying that:
- The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
- ◆ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region, which accompanied the shipment from the CSF-free region; and the container seals were found intact and **free** from any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and the processing establishment from which the dried and cured product is shipped to the United States does **not** receive or process any live swine, and uses **only** pork or pork products originating in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9 (c)(1)(i), (ii), or (iii)

# Cured and Dried Swine Meat from a Country or Region Affected with CSF OTHER THAN Those Listed as a Part of the APHIS-Defined European CSF Region or Mexico

Table 3-13-24 Cured and Dried Swine Meat from a Country or Region Affected with CSF OTHER THAN

Those Listed as a Part of the APHIS-Defined European CSF Region<sup>1</sup> or Mexico

If the importation is:	And:	Then:
Bone-in		REFUSE ENTRY
Boneless	Is appropriately certified <sup>2</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY

- Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones have been completely removed in the region of origin
  - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
  - ◆ AND either one below, but not both:
  - ◆ The meat was thoroughly cured and fully dried for not less than 90 days so it is shelf stable without refrigeration
  - OR
  - ♦ The meat was thoroughly cured and fully dried for **not less than** 45 days so the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region specifying that:
  - The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
  - ◆ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region, which accompanied the shipment from the CSF-free region; and the container seals were found intact and free from any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products originating in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9 (c)(1)(i), (ii), or (iii)

## **Cured and Dried Swine Meat from a Country or Region Affected with FMD**

Table 3-13-25 Cured and Dried Swine Meat from a Country or Region Affected with FMD

If the importation is:	And:	Then:
Bone-in		REFUSE ENTRY
Boneless	Is appropriately certified <sup>1</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones were completely removed in the region of origin
  - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
  - ◆ The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does **not** exceed 2.25 to 1)

## **Cured and Dried Swine Meat from a Country or Region Affected with SVD**

#### Table 3-13-26 Cured and Dried Swine Meat from a Country or Region Affected with SVD

If the importation is:	And:	Then:
Bone-in	-	REFUSE ENTRY
Boneless	Is appropriately certified <sup>1</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - All bones were completely removed, either in the region of origin or in the region where the pork or pork products are
    processed; and
  - Such pork or pork products have been accompanied from the swine vesicular disease-free region of origin to the processing establishment in the swine vesicular disease-infected region by a certificate signed by an official of the national government of the swine vesicular disease-free region specifying the pork or pork product involved originated in that region and the pork or pork product was consigned to a processing establishment in [region not listed in 9 CFR § 94.12(a) as free from swine vesicular disease], in a closed container sealed by the national veterinary authorities of the swine vesicular disease-free region of origin by seals of a serially numbered type, and the numbers of these seals shall be entered on this certificate; and
  - ◆ The container seals were found intact and **free** from any evidence of tampering on arrival at the processing establishment in the swine vesicular disease-infected region by a national veterinary inspector of that region; and
  - The processing establishment from which the pork or pork product was shipped to the United States does not receive or process any live swine, and uses only pork or pork products that originate in regions listed in 9 CFR § 94.12(a) as free from swine vesicular disease; and
  - That such establishment processes all such pork or pork products in accordance with 9 CFR § 94.12(b)(1)(i), (ii), (iii), or (iv)

## **Cured and Dried Swine Meat from a Country or Region Considered CSF/SR**

#### **NOTICE**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

#### Table 3-13-27 Cured and Dried Swine Meat from a Country or Region Considered CSF/SR

If the importation:	Then:
Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - ◆ The pork and pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones have been completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for **at least** 3 days immediately following the slaughter of the animals from which it was derived
  - ♦ AND either one below, but not both:
  - ◆ The meat was thoroughly cured and fully dried for **not less than** 90 days so it is shelf stable without refrigeration **OR**
  - ♦ The meat was thoroughly cured and fully dried for **not less than** 45 days so the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-**free** region specifying that:
  - The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
  - ◆ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region, which accompanied the shipment from the CSF-free region; and the container seals were found intact and free from any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products originating in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9 (c)(1)(i), (ii), or (iii)

## **Cured and Dried Swine Meat from a Country or Region Considered FMD/SR**

#### NOTICE

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

Table 3-13-28 Cured and Dried Swine Meat from a Country or Region Considered FMD/SR

If the importation:	Then:
Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ All bones were completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for **at least** 3 days immediately following the slaughter of the animals from which it was derived
  - The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does not exceed 2.25 to 1)

## **Cured and Dried Swine Meat from a Country or Region Considered SVD/SR**

#### **NOTICE**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with **EITHER** certification statements meeting SR requirements **OR** with certification statements meeting the requirements of countries or regions affected with CSF, FMD, or SVD.

#### Table 3-13-29 Cured and Dried Swine Meat from a Country or Region Considered SVD/SR

If the importation is:	Then:
Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance a t the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - All bones were completely removed, either in the region of origin or in the region where the pork or pork products are processed; and
  - Such pork or pork products have been accompanied from the swine vesicular disease-free region of origin to the processing establishment in the swine vesicular disease-infected region by a certificate signed by an official of the national government of the swine vesicular disease-free region specifying the pork or pork product involved originated in that region and the pork or pork product was consigned to a processing establishment in [region not listed in 9 CFR § 94.12(a) as free from swine vesicular disease], in a closed container sealed by the national veterinary authorities of the swine vesicular disease-free region of origin by seals of a serially numbered type, and the numbers of these seals shall be entered on this certificate: and
  - The container seals were found intact and free from any evidence of tampering on arrival at the processing establishment in the swine vesicular disease-infected region by a national veterinary inspector of that region; and
  - The processing establishment from which the pork or pork product was shipped to the United States does **not** receive or process any live swine, and uses only pork or pork products that originate in regions listed in 9 CFR § 94.12(a) as free from swine vesicular disease; and
  - That such establishment processes all such pork or pork products in accordance with 9 CFR § 94.12(b)(1)(i), (ii), (iii), or (iv)

## Fresh (Chilled or Frozen) Swine Meat/Meat By-Products



#### **CAUTION**

If the importation is break-bulk cargo, all seals must be checked at the first port of arrival.

Table 3-13-30 Fresh (Chilled or Frozen) Swine Meat/Meat By-Products

If the country or region of export is:	Then:
Free from ASF, CSF, FMD, and SVD	SEE Table 3-13-31
Affected with ASF, CSF, FMD, or SVD	REFUSE ENTRY
Mexico	SEE Table 3-13-32
Part of the APHIS-defined European CSF region <sup>1</sup>	SEE Table 3-13-34
CSF/SR	SEE Table 3-13-33
FMD/SR	SEE Table 3-13-35
SVD/SR	SEE Table 3-13-36

Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European countries of Austria, Belgium, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region FREE from ASF, CSF, FMD, and SVD

### **CAUTION**

If the importation is break-bulk cargo, **all** seals **must** be checked at the first port of arrival.

Table 3-13-31 Fresh (Chilled or Frozen) Swine Meat from a Country or Region FREE from ASF, CSF, FMD, and SVD

If the importation:	And:	Then:
Transited a country affected with FMD	Has met transit requirements <sup>1</sup>	REFER to FSIS
	Has <b>not</b> met transit requirements	REFUSE ENTRY
Did <b>not</b> transit a country affected with FMD		REFER to FSIS

- If, during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided all of these conditions are met:
  - The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container that was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate accompanying the meat
  - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds there is no evidence indicating any seal has been tampered with
  - ◆ The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

### Fresh (Chilled or Frozen) Swine Meat from Mexico



If the importation is break-bulk cargo, **all** seals **must** be checked at the first port of arrival.

Table 3-13-32 Fresh (Chilled or Frozen) Swine Meat from Mexico (page 1 of 2)

If the importation is:	If the Mexican State of export is:	If the importation:	And:	And:	Then:
Fresh (chilled or frozen) swine meat, boneless	<ul><li>Baja California</li><li>Baja California Sur</li></ul>	Is appropri- ately certified <sup>1</sup>	Transited any other Mexican States	Has met tran- sit require- ments <sup>2</sup>	REFER to FSIS
	◆ Campeche ◆ Chihuahua			Has <b>not</b> met transit require- ments	REFUSE ENTRY
	<ul><li>Nayarit</li><li>Quintana Roo</li><li>Sinaloa</li></ul>		Did <b>not</b> transit any other Mexi- can States	-	REFER to FSIS
	◆ Sonora ◆ Yucatan	Lacks certifi- cation		-	REFUSE ENTRY

Table 3-13-32 Fresh (Chilled or Frozen) Swine Meat from Mexico (page 2 of 2)

If the importation is:	If the Mexican State of export is:	If the importation:	And:	And:	Then:
Fresh (chilled or frozen) swine meat, boneless (cont.)	Other than listed above	Is processed in an APHIS- approved Mexican pro- cessing plant (SEE Figure 3-13-7)	Is appropri- ately certified <sup>3</sup>	-	REFER to FSIS
			Lacks certifica- tion	-	REFUSE ENTRY
		Is <b>not</b> processed in above		-	
Fresh (chilled or frozen) swine meat, bone-in  Baja California Sur  Campeche  Chihuahua	=	Is appropriately	Transited <b>any</b> other Mexican	Has met transit requirements <sup>2</sup>	REFER to FSIS
	certified <sup>1</sup>	States	Has <b>not</b> met transit requirements	REFUSE ENTRY	
	<ul><li>Nayarit</li><li>Quintana Roo</li></ul>		Did <b>not</b> transit any other Mexi- can States	-	REFER to FSIS
	<ul><li>◆ Sinaloa</li><li>◆ Sonora</li><li>◆ Yucatan</li></ul>	Lacks certification		-	REFUSE ENTRY
	Other than listed above	Is processed in an APHIS-approved	Is appropri- ately certified <sup>3</sup>	-	REFER to FSIS
		Mexican processing plant (SEE Figure 3-13-7)	Lacks certifica- tion	-	REFUSE ENTRY
		Is <b>not</b> processed in above		-	

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- If the pork transited any other Mexican States or CSF-affected regions, the pork must have been sealed in Baja California, Baja California Sur, Campeche, Chihuahua, Nayarit, Quintana Roo, Sinaloa, Sonora, and Yucatan by Mexican government officials, with serially numbered seals recorded on accompanying documents. The seals must be intact on arrival at the U.S. port.
- A meat inspection certificate prescribed in 9 CFR § 327.4 and the additional Mexican Annex for exporting pork products processed in Mexico to the United States (see Figure G-1-60 on page G-1-74).

Plant number:	Name/address:
TIF Establishment 344	Procesadora de Productos Carnicos del Noreste, S.A. de C.V. Colombia-Nuevo Leon, Mexico
TIF Establishment 241	Productura de Boeados Camicos S.A. de C.V. Monterrey, NL, Mexico

Figure 3-13-7 APHIS-Approved Mexican Swine Processing Plants, Fresh Swine Meat

### Fresh (Chilled or Frozen) Swine Meat from a Country or **Region Considered CSF/SR**



#### **A** CAUTION

If the importation is break-bulk cargo, all seals must be checked at the first port of arrival.

Table 3-13-33 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered CSF/SR

If the importation:	And:	And:	Then:
Is appropriately certified <sup>1</sup>	Transited a country affected with FMD	Has met transit require- ments <sup>2</sup>	REFER to FSIS
		Has <b>not</b> met transit requirements	REFUSE ENTRY
	Did <b>not</b> transit a country affected with FMD	-	REFER to FSIS
Lacks certification			REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - The pork or pork products were derived from swine born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF and were slaughtered in such a region at a federally inspected slaughter plant under the direct supervision of a full-time, salaried veterinarian of the national government of that region and is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.9
  - The pork and pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have never been commingled with pork or pork products that have been in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the port of destination
  - If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free from CSF in a federally inspected processing plant under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- If, during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided all of these conditions are met:
  - The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container that was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate accompanying the meat
  - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds there is no evidence indicating any seal has been tampered with
  - The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

### Fresh (Chilled or Frozen) Swine Meat from a Country or Region Listed as Part of the APHIS-Defined European CSF Region

#### **CAUTION**

If the importation is break-bulk cargo, all seals must be checked at the first port of arrival.

Table 3-13-34 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Listed as Part of the APHIS-Defined European CSF Region<sup>1</sup>

If the importation is from:	And the importation:	Then:
Poland	Is appropriately certified <sup>2</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY
Spain	Is appropriately certified <sup>3</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY
Other than Poland or Spain	Is appropriately certified <sup>4</sup>	REFER to FSIS
	Lacks certification	REFUSE ENTRY

- Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 2 Accompanied by the Official Polish Meat Inspection Certificate for Fresh Meat and Meat By-Products Exported to the United States of America (see Figure G-1-63 on page G-1-77).
- 3 Accompanied by Spanish Official Meat Inspection Certificate for Fresh Meat and Meat By-Products (Ref: ASE-755, 02/08) (see Figure G-1-76 on page G-1-90).
- 4 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - The pork or pork products must not have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, except for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - The swine from which the pork or pork products were derived must not have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described.
  - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR

## CAUTION

If the importation is break-bulk cargo, **all** seals **must** be checked at the first port of arrival.

Table 3-13-35 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR

If the importation:	And:	And:	Then:
Is appropriately certified <sup>1</sup>	Transited a country affected with FMD	Has met transit require- ments <sup>2</sup>	REFER to FSIS
		Has <b>not</b> met transit requirements	REFUSE ENTRY
	Did <b>not</b> transit a country affected with FMD	-	REFER to FSIS
Lacks certification		-	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-affected region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- 2 If, during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided all of these conditions are met:
  - The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container that was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate accompanying the meat
  - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds there is no evidence indicating any seal has been tampered with
  - The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered SVD/SR

### **CAUTION**

If the importation is break-bulk cargo, all seals **must** be checked at the first port of arrival.

Table 3-13-36 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered SVD/SR

If the importation:	And:	And:	Then:
Is appropriately certified <sup>1</sup>	Transited a country affected with FMD	Has met transit require- ments <sup>2</sup>	REFER to FSIS
		Has <b>not</b> met transit requirements	REFUSE ENTRY
	Did <b>not</b> transit a country affected with FMD	-	REFER to FSIS
Lacks certification		-	REFUSE ENTRY

- A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) stating:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance a t the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is **not** permitted to receive pork or pork products derived swine that originated in such a rinderpest or foot-and-mouth disease-affected region, or pork or pork products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - The pork or pork products covered by the certificate were derived from animals born and raised in a region list in 9 CFR § 94.1(a)(2) as free from rinderpest and foot-and-mouth disease and the pork or pork product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - The pork or pork product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with other pork or pork products that do not comply with the conditions contained in this certificate
- If, during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided all of these conditions are met:
  - The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container that was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate accompanying the meat
  - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact,
     and the representative finds there is no evidence indicating any seal has been tampered with
  - The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

#### Table 3-13-37 Cooked Swine Meat from Poland

If the importation:	Then:
Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
Lacks certification	REFUSE ENTRY

- 1 An Official Polish Meat Inspection Certificate for Meat Food Products Exported to the United States of America (see Figure G-1-65).
- 2 An Official Polish Meat Inspection Certificate for Fresh Meat and Meat By-Products Exported to the United States of America (see Figure G-1-63).